



PHILIPPONNAT

CHAMPAGNE

CUVÉE 1522 ROSÉ - 2014 VINTAGE

A great Champagne that spotlights the fruity and spicy character from the terroir of Ay.



Inside knowledge

The antique engraving featured on 1522 and 1522 rosé cuvées depicts the village of Ay, seat of the Philipponnat family, in the 17th century. Several members of the Philipponnat family were Royal Mayors of Ay.

A word from the Cellar Master

2014, a year with chaotic weather and full of surprises. A mild and rainy autumn and winter were followed by a superb spring, warm, dry and sunny, leading to a very early bud break. Summer was particularly rainy and temperatures were autumnal by the end of August. Considering the rainy weather, grape soundness was satisfactory, notably with very low levels of grey rot, and no powdery or downy mildew on the clusters. The year was unusual in that sour rot and spotted wing drosophila appeared in certain sectors. Due to fast picking and strict sorting during the harvest, the quality of our intake was very sound with a fairly exceptional average weight of clusters. The harvest took place from 13 to 25 September 2014.

CRAFTING

THE BLEND

82% Pinot Noir from our Le Léon vineyard in Ay and from Mailly and Verzy and 17% Chardonnay from Verzy, to which 8% Pinot Noir was added, vinified as a red wine, from our Mareuil-sur-Ay vineyards.

VINIFICATION

A portion of the wines are vinified in wooden barrels without malolactic fermentation to preserve the wine's freshness, allowing it to develop complexity. The pink colour is obtained by adding a still Pinot Noir wine (usually from the Clos des Goisses) during the initial blending process. Both ample and tangy, this cuvée is eminently suitable for low dosage: extra-brut, with only 4.25 g of sugar per litre, which is just one third of the conventional dosage for a brut Champagne.

AGING

Ageing for eight years: at this age the freshness is still present, which is essential for rosé Champagne, but the benefit of ageing on lees has reached its full potential.

TASTING

TO THE EYE

Pale pink, the foam is fine and delicate.

WITH THE NOSE

Very intense and expressive nose with notes of marzipan, blood orange and red fruits with a slight smoky note.

WITH THE MOUTH

Fresh and fruity on the palate with citrus and black cherry notes. The finish is mineral and very elegant.

DINING

PAIRING

Enhances slow-cooked lamb, seafood and in particular shellfish thanks to its fruity and mineral character. An ideal accompaniment to strawberries and raspberries served as a dessert.

STORING

After optimal cellar aging in the House's cellars, Cuvée 1522 can be kept for at least ten years in a cool, dark place and will continue to develop in roundness and complexity. Serve chilled but not too cold at 8 to 9°C as an aperitif or 10 to 12°C to accompany a meal.

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